

Cranberry Nut Crumb Pie

Pastry Crust:

1 cup all-purpose flour
½ teaspoon salt
1/3 cup plus 1 Tablespoon shortening
2 to 4 Tablespoons of ice cold water

- 1. Preheat Oven to 425 degrees.**
- 2. Mix flour and salt in a medium bowl. Cut in shortening using a pastry blender (or pulling 2 table knives through ingredients in opposite directions), until the particles are the size of small peas.**
- 3. Sprinkle in ice water, 1 tablespoon at a time, mixing until all flour is moistened and dough almost cleans the side of bowl. (1 to 2 teaspoons of additional water can be added if needed to achieve the desired consistency.**
- 4. Gather the dough into a ball. Shape into a flattened round on lightly floured cloth covered board. With a stockinet-covered or floured rolling pin, roll dough 2-inches larger than the inverted pie pan. Gently fold the crust into fourth and transfer to the pie pan, unfold and gently ease into the pie pan. Trim the crust 1-inch larger than the pie pan. Fold the edge of the crust under ½-inch and flute.**
- 5. Bake pie shell 8 minutes; remove from oven. Reduce oven temperature to 375-degrees.**

Cranberry Nut Filling:

1 (8-ounce) package reduced fat cream cheese, softened
1 (14-ounce) can Sweetened Condensed Milk (NOT evaporated milk)
¼ cup fresh lemon juice (1 lemon juiced)
3 tablespoons light brown sugar, divided
2 tablespoons cornstarch
1 (16-ounce) can Ocean Spray Whole Berry Cranberry Sauce
¼ cup margarine or butter
1/3 cup flour
¾ -cup chopped walnuts

- 1. In a large mixing bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Stir in lemon juice. Pour into prepared pastry shell.**
- 2. In small bowl, combine 1-tablespoon brown sugar and cornstarch; mix well. Stir in cranberry sauce. Spoon evenly over cheese mixture.**
- 3. In medium bowl, cut margarine into flour and remaining 2 tablespoons brown sugar until evenly crumbly. Stir in nuts. Sprinkle evenly over cranberry mixture.**
- 4. Cover edge of curst with 2-to 3-inch strip of aluminum foil to prevent excessive browning removing the last 10 minutes of baking time.**
- 5. Bake 45 to 50 minutes or until bubbly and golden. Cool. Serve at room temperature or chill thoroughly. Refrigerate leftovers.**

Makes one 9-inch pie. Portion into 8 to 12 uniform servings.

Garnish each serving piece with 3 of the following items: Cinnamon and sugar, 1 cluster grapes, mint leaf, ¼-cup whipped topping, 1 strawberry, 2-Tablespoon Caramel Sauce, or 2-Tablespoon Chocolate Sauce.